



LEMONY CHEESE TORTELLONI

with Bacon, Peas, and Zucchini



HELLO BACON
A salty, crispy contrast to this cheesy pasta dish

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 700

-  Zucchini
-  Garlic
-  Bacon
-  Sour Cream (Contains: Milk)
-  Cheese Tortelloni (Contains: Eggs, Milk, Wheat)
-  Lemon
-  Peas
-  Chicken Stock Concentrate

START STRONG

The easiest way to tell when tortelloni are done is to watch them float to the top of your pot. Once they're all bobbing at the surface of the water, they're ready to drain.

BUST OUT

- Large pot
- Baking sheet
- Large pan
- Paper towels
- Strainer
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper
- Zester

INGREDIENTS

Ingredient **2-person** | **4-person**

- Zucchini **1** | **2**
- Bacon* **4 oz** | **8 oz**
- Cheese Tortelloni **9 oz** | **18 oz**
- Garlic **2 Cloves** | **4 Cloves**
- Lemon **1** | **1**
- Peas **6 oz** | **12 oz**
- Chicken Stock Concentrate **1** | **2**
- Sour Cream **4 TBSP** | **8 TBSP**

* Bacon is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP AND BROIL ZUCCHINI

Adjust rack to top position and heat broiler to high or oven to 500 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and halve **zucchini** lengthwise, then slice crosswise into 1/3-inch-thick half-moons. Toss on a baking sheet with a drizzle of **olive oil, salt, and pepper.** Broil or bake until golden brown and tender, 7-10 minutes. **TIP:** Watch carefully to avoid burning.



4 COOK GARLIC AND PEAS

Heat pot used for tortelloni over medium heat. Add **reserved bacon fat, garlic, and peas.** Cook, stirring, until garlic is fragrant and peas are warmed through, 30 seconds to 1 minute. Stir in **stock concentrate** and **2 TBSP reserved pasta cooking water** (4 TBSP for 4 servings).



2 COOK BACON

Meanwhile, heat a large pan over medium-high heat. Add **bacon** and cook, flipping occasionally, until crispy, 6-10 minutes. (If bacon starts to brown too quickly, lower heat to medium.) Transfer to a paper-towel-lined plate. Reserve **1 TBSP bacon fat** (2 TBSP for 4 servings). Once cool enough to handle, roughly chop bacon.



5 TOSS TORTELLONI

Add **zucchini, tortelloni, sour cream, half the bacon, and 1 TBSP butter** (2 TBSP for 4 servings) to pot; toss to combine. If needed, stir in more **reserved cooking water** a splash at a time until pasta is coated in a creamy sauce. Turn off heat. Stir in a squeeze of **lemon juice** to taste. Season with **salt and pepper.**



3 COOK TORTELLONI AND FINISH PREP

Once water is boiling, add **tortelloni** to pot. Cook, stirring occasionally, until tender, 4-5 minutes. Reserve **1/4 cup pasta cooking water** (1/2 cup for 4 servings), then drain. Meanwhile, mince **garlic.** Zest and quarter **lemon.**



6 SERVE

Divide **pasta** between bowls. Sprinkle with remaining **bacon** and as much **lemon zest** as you like. Serve with remaining **lemon wedges** on the side.

THAT'S ALL, YOLKS

Have leftover bacon fat? Try using it as a base for frying eggs.

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